# HARBIN

# SHANGHAI RESTAURANT INC.



327 Balboa Street
San Francisco
California

Phone 387-0274

## Special Shanghai Dinner

\$39.00 For 4 Persons

Dinner include Jade Fish Bowl Soup or Pork & Spiced Vegetable Soup,
Pickled Vegetable, Steamed Rice, Dessert & Tea.

### Entrees

Sauteed Shrimp

Fried Shredded Pork with Fish Flavor
Stewed Bean Cake with Mushrooms & Virginia Ham
Sauteed Seasonal Vegetables
Dinner For 6 Persons \$59.00

Braised Fish Tail Cooked in Brown Sauce
Shredded Dry Bean Cake with Shrimps & Virginia Ham

### Harbin Dinner \$10.95 Per Person

Dinner includes Sizzling Rice Soup, Hot Hors D'oeuvres Plate, Shredded Chicken Salad, Steamed Rice, Dessert & Tea

2 PERSONS

Choice: 1 from A & 1 from B

3 PERSONS

Choice: 1 from A & 2 From B

4 PERSONS

Choice: 2 from A & 2 Fro. B

**5 PERSONS** 

Choice: 2 from A & 3 from B

**6 PERSONS** 

Choice: 2 from A & 4 from B

### Harbin Deluxe Dinner 13.95 Per Person

Dinner includes Sizzang Rice Soup, Hot Hors D'oeuvres Plate, Shredded Chicken Salad, Steamed Rice, Dessert & Tea.

2 PERSONS

Choice: 2 from B & 1 from A

3 PERSONS

Choice: 3 from B & 1 From A

4 PERSONS

Choice: 3 from B & 2 From A

**5 PERSONS** 

Choice: 4 from B & 3 from A

6 PERSONS

Choice: 5 from B & 3 from A

### A

Sauce Showered Chicken
Lions Head (Meatballs &
Chinese Cabbage)
Abalone with Oyster Sauce
Fish A La Squirrel
Fish Szechuan
Steamed White Fish
\$\frac{1}{2}\$ Smoked Tea Duck
\$\frac{1}{2}\$ Spiced Crispy Duck
Mongolian Lamb
Lemon Chicken

### B

Black Mushrooms & BambooShoots
Mongolian Beef
Almond or Cashew Chicken
Sweet & Sour Pork
Shrimp with
Diced Ham & Snow Peas
Hot Crispy Shrimp
Moo Sue Pork with Pancake
Black Mushrooms & Bean Cake
Sweet & Sour Prawns
Kung Pao Chicken
Princess Chicken

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FIRE POT

COOK IT YOURSELF AT THE TABLE

Mongolian Fire Pot \$9.95 (Per Person)

Beef, Pork, Lamb, Chicken, Meatballs, Bean Cake & Vegetables

Seafood Fire Pot \$11.95 (Per Person)

Shrimp, Fillet of Fish, Scallops, Squid, Clams,

Bean Cake & Vegetable

Above Served with Rice, Tea & Cookies

				A LA CARTE
	湯類			Soup
,	-4			- (3) (M) (L)
1	酸	辣	湯	Hot & Sour
		菜魚丸		Jade Fish Bowl
		絲肉圓		Glass Noodles & Meatballs 3.55 5.75 8.75
		豆腐粉絲		Fried Bean Cake & Glass Noodles 3.55 5.75 8.75
	蛋		湯	Egg Flower
	餛		湯	Won Ton
	鍋		湯	Sizzling Rice
		仁蛋花		Shrimp Egg Flower
		蓉栗 米	湯湯	Mashed Chicken & Corn
	風魚	<b>未</b> 刻	湯湯	Pork & Spiced Vegetables 2.95 4.55 7.95
	A 什		多蛋	Shark Fin (Seasonal) (One day notice)18.00
	施	錦蕉鮮	虫湯	Deluxe Steamed Egg 5.25 6.75 10.95 Broiled & Salted Pork with
	加	.h	120	Bamboo Shoots in Soup 9.00 15.00
		冷	盤	Cold Hors D'oeuvres
	燻		魚	Smoked Fish
	拌	海	蜇	Jelly Fish4.95
	上	海醉	鷄	Drunk Chicken4.75
	素		鵝	Vegetarian Goose
j	辣	白	菜	Hot Spiced Cabbage2.95
	蒜	泥 白	肉	Boiled Cold Pork Slices w/Grated Garlic4.50
	熗	黄	瓜	Spicy Sweet & Sour Cucumber4.56
	鎮	江 肴	肉	Cold Sliced Pork (Jen Jiang)5.25
	拼		盤	Assorted Cold PlateSmall 9.95
				Medium 15.00 Large 22.06
	滷	牛	肉	Beef5.25
	叉		燒	Barbecued Pork4.75
	棒	棒	鷄	Bong Bong Chicken4.75
	1	_海點	"	Shanghai Dim Sum
	鍋		貼	Kuo Tich (Pot Sticker)3.25
	春		卷	Spring Rolls
		(蒸)飽		Fried or Steamed Pork Dumplings3.25
	酒	釀園	子	Fermented Rice Soup with
			A	Glutinous Rice Drops2.00
	豆		餅	Sweet Red Bean Crepes4.95
		<b> </b>		Shredded Turnips and Ham Puffs3.25
	聚		餅	Sweet Date Puffs3.25
	素	菜 大	飽	Steamed Vegetable Bao Tze (Buns)1.60

	*		Marie Committee
	上海黑	よ。ご	Shanghai Dim Sum
鮮	肉 餛	飩	Shanghai Style Won Ton2.95
葱	油油	餅	Green Onion Pancakes2.95
豬	肉水	餃	Boiled Pork Ravioli3.25
蝦	肉水	餃	Boiled Shrimp Ravioli4.25
肉		粽	Chinese Tamale with Pork1.50
豆		粽	Chinese Tamale with Sweet Red Bean Paste 1.50
炒	•	糕	Fried Shanghai Sticky Rice Cake4.75
炸		麵	Harbin Sauce Noodles3.25
鷄		麵	Chicken Noodle Soup3.25
叉	燒湯	麵	B.B.Q. Pork Noodle Soup3.25
	燒牛肉	麵	Beef Noodle Soup Szechuan Style3.95
	菜肉絲		Preserved Vegetable Noodle Soup3.25
燻	魚	麵	Smoked Fish Noodle Soup3.95
麻		麵	Sesame Sauce/Peanut Sauce Noodles3.25
蝦		司士	<b>Shrimp Toast3.55</b>
豬		賣	Steamed Pork Shoma3.55
蝦		賣	Steamed Shrimp Shoma3.95
炸	餛	飩	Fried Won Ton w/Sweet & Sour Sauce2.95
	肉	類	Meats
無	錫肉骨	頭	Wu Shi Style Pork Chop8.50
	香肉	絲	Fried Shredded Pork w/Fish Flavor6.25
	干肉	絲	Fried Shredded Pork w/Dry Bean Cake5.75
E	魚炒肉		Fried Shredded Pork w/Squid5.95
粉	蒸蒸	肉	Pork Slices Steamed in Rice Flour
	燒獅子		Lion's Head Meat ball w/vegetable cooked in
	%G 4.1 1	-74	brown sauce)6.95
回	鍋蹄	胖	Twice Cooked Pork8.50
魚	香牛肉	片	Beef w/F. h Flavor6.95
蜜	汁 火	腿	Honey Cured Virginia Ham (One day notice) 8.50
咖	喱 牛	肉	Curry Beef
木	犀牛	肉	Moo Sue Beef w/Pancakes
青	椒炒牛	肉	Green Pepper Beef6.25
洋	葱炒牛	肉	Onion Beef
薑	絲 牛	肉	Ginger Beef6.25
葱	爆牛	肉	Mongolian Beef6.25
菜	遠牛	肉	Beef & Vegetables
	"箭牛	肉	Asparagus Beef6.55
雙	冬牛	肉	Beef w/Black Mushroom & Bamboo Shoots 6.95
	爾賓牛	肉	Harbin Beef6.25
蠔	油牛	肉	Beef w/Oyster Sauce6.55
葱	爆羊	肉	Mongolian Lamb6.95
咖	喱 羊	肉	Curry Lamb
咕一	噜	肉	Sweet & Sour Pork5.95
回	鍋。	肉	Twice Cooked Pork5.95
炒	辣	醬	Hot Spiced Pork w/Soy Bean Sauce5.95
榨			Pork Spiced Cabbage4.95
冬士	菰 肉		Pork w/Black Mushrooms & Bamboo Shoots5.95
青	椒肉		Pork a la Shanghai
螞	蟻 上	樹	Ant a la the Tree (Glass nodles & fried ground
44	<b>北</b> 山	ान	pork)
疏上	莱肉		Meatballs a la Shanghai5.75
木	犀	肉	Moo Sue Pork w/Pancakes6.25

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			it	<b>季</b> 無	丰类	Seafood Seafood
i		清	炒	蝦	仁	Sauteed Shrimp8.95
The state of the s		始って	汁	蝦	仁仁	Fried Shrimp Cooked in Tomato Sauce8.95
ار		干业	燒	蝦	仁	Fried Shrimp Cooked in Chilli Sauce9.50 Prawns Cooked in Tomato Sauce10.95
h		がエ	汁	明	蝦	Prawns Cooked in Tomato Sauce10.95
1		干	燒	明	蝦	Chilli & Hot Garlic Sauce10.95
1		蝦	子	海	參	Shrimp Eggs with Sea Cucumber8.50
1		家	常少	子海	· .	Sea Cucumber Family Style9.50
The state of the s		紅	燒	劃	水	Braised Fish Tail Cooked in Brown Sauce 8.95
-		干	燒	魚	塊	Braised Fish Fillet Cooked in Chilli Sauce7.25
1		松	子	黄	魚	Fish a la Squirrel (One day notice) Seasonal
1		糖	醋		魚	Sweet & Sour Fish (Whole)Seasonal
		糟仙	溜油	魚	片仁	Champagne Fish8.25
		什	錦	蝦	仁	Shrimp a la Shanghai
1		宮干		民	蝦蝦	Kung Pao Shrimp Szechuan Style7.45 Hot Crispy Shrimp Peking Style7.45
1		乾乾	煎	明明	蝦蝦	Hot Spiced Shrimp Shanghai7.45
1		化哈	風爾		蝦	Harbin Shrimp7.45
1			豆火	-		Shell-less Shrimp with
				,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Diced Ham & Snow Peas7.45
À,		炸			蝦	Fried Prawns7.45
1	<i>j</i>	咖	喱	蝦	仁	Curry Shrimp7.45
		甜	西	矣	蝦	Sweet & Sour Shrimp7.45
P		鍋	巴	蝦	仁	Sizzling Rice Shrimp7.95
事様		豉	T	t .	蟹	Crab & Black Bean Sauce (One day notice)Seasonal
0		=	絲	魷	魚	
	j	一魚	香	干	月	Squid w/Vegetables5.75 Hot Spiced Scallops7.50
/		流清		K.	魚魚	Steamed White Fish (Whole)Seasonal
1		紅紅		ŧ	魚	Manchurian Style Fish (Whole)Seasonal
1	j	干	燒	辣	魚	Fish Szechuan Style (Whole)Seasonal
		甜	酸	魚	塊	Sweet & Sour Fish
1	1	紅	燒	魚	塊	Manchurian Style Fish in Sauce6.25
The same of		豉		大	蜆	Clams & Black Bean Sauce
1		华	法	米石	TZ	egetables & Bean Cake
1		坳	木	块具	V (	getubles & Dean Cake
The start of		炒工	焼せ	寺 四 委	菜豆	Sauteed Seasonal Vegetable
		丁南		马豆豆	豆腐	Braised String Beans w/Dried Shrimp6.25 Stewed Bean Cake (Nan Jiang Style)6.50
1		附煮		丘	紛絲	Shredded Dry Bean Cake with
1		1447				Shrimps & Virginia Ham6.75
1		什	錦	時	菜	Vegetable Deluxe6.50
1		青	炒	豆	角	String Beans w/Oyster Sauce5.25
1		雙	冬	豆	腐	Bean Cake w/Mushrooms5.75
1		家	常	豆	腐	Family Style Bean Cake5.55
No.	,	蝦	仁	豆	腐	Bean Cake & Shrimp6.75
1		麻	婆	豆	腐	Hot Spiced Bean Cake
		酿力		五	腐山	Bean Cake Stuffed w/Minced Pork5.95
1		冬馬	旅蹄	箭蘭	片豆	Vegetable Mushrooms & Bamboo Shoots6.25
-		四大		附	立子	Snow Peas & Water Chestnuts5.25
The same of	,	入魚		加加	了子	Garlic Egg Plant
1.		167	E	710	1	Fried Shreede Pork w/Egg Plant6.25

荷葉粉蒸鶏 Chicken Slices Steamed in Rice Flour	6.95 7.50 8.00 9.95 7.00 4.00 6.75			
熔 鶏 片 Boiled Chicken Slices Cooked in a Marinade. 6 合爾賓 軟 鶏 Harbin Chicken	6.95 7.50 8.00 9.95 7.00 4.00 6.75			
八寶鶏 Whole Boneless Chicken with Special Stuffing (One day notice)	3.00 9.95 7.00 1.00			
Special Stuffing (One day notice)	9.95 7.00 1.00 5.75			
菠蘿鴨片 Sliced Duck w/Pineapples	7.00 1.00 5.75			
八 實 鴨 Whole Boneless Duck with	1.00 5.75			
	5.75			
	5.75			
京 都 鶏 異 Chicken Wings Shanghai Style				
貴 妃 鶏 Princess Chicken	5.75			
檸 檬 鶏 Lemon Chicken	3.50			
木 犀 鶏 Moo Sue Chicken w/Pancakes	3.55			
香 蘇 鶏 Crispy Chicken (Whole)	.55			
Green repper women.	5.75			
ノ咖喱 鶏 丁 Curry Chicken India				
雪豆 鷄 絲 Chicken & Snow Peas				
醬 爆 鶏 丁 Mandarin Chicken				
荔枝鶏丁 Lichee or Pineapple Chicken				
鍋 巴 鷍 Sizzling Rice Chicken				
炸 八 塊 Deep Fried Chicken Peking Style				
◆ 孫 羯 丁 Mushroom Chicken5				
グキ 烹 鶏 Hot Crispy Chicken				
/宮保鶏丁 King Pao Chicken Szechuan Style				
油 淋 鶏 Sauce Showered Chicken (Whole)				
樟 茶 鶏 Smoked Tea Duck(Half) 9.50 (Whole) 19				
香 酥 鴨 Spiced Crispy Duck (Half) 9.50 (Whole) 19	Spiced Crispy Duck(Half) 9.50 (Whole) 19.00			
紅 燒 鴨 Duck in Authentic Sauce (One day notice).24	.00			
北 京 鵙 Peking Duck (One day notice)24	.00			
炒麵類 Noodles	)			
什 錦 炒 舞 Harbin Special Chow Mein4	.95			
鶏 絲 炒 麵 Chicken Chow Mein4	.25			
蝦仁炒麵 Shrimp Chow Mein5	.25			
牛肉炒麵 Beef Chow Mein4				
肉絲炒麵 Pork Chow Mein4				
素 菜 炒 麵 Vegetable Chow Mein4	25			
炒飯類 Rice				
0	.95			
炒 飯 Beef, Pork or Chicken Fried Rice3	.25			
蝦仁炒飯 Shrimp Fried Rice				
咖喱 鶏 飯 Curry Chicken Rice				
洋葱牛肉飯 Sliced Beef Rice				
白 飯 Steamed Rice0	.50			

Northern Chinese Hot Spice Dish Not Responsible for Lost or Stolen Articl

甜品	Dess	serts &	
Mandarin Orange	1.50	Ice Cream	1.25
		Sherbert	1.25
Chilled Lichee	1.50		
		1.25	Galora Carlonal
Ice Tea	****************	1.00	•

### Harbin Lunch Special

Served with Soup of the Day,

Kuo T'ieh or Spring Roll & Fried Rice

### CHOICE OF ONE

- 1. Sweet & Sour Pork
- 2. Harbin Beef
- 3. Curry Chicken

4.25

- 4. Fried Prawns
- 5. Beef, Pork or Chicken Chow Mein

### OPEN 11:30 a.m. - 11:00 p.m. EVERY DAY

Holiday Award Reception
Since 1973

### SPECIALTIES IN

**MANDARIN** 

MANCHURIAN

SHANGHAI

SZECHUAN

Banquet Room for Parties to 120
Buffet or Formal Dinner with Private Bar for All Occasions







### About North Chinese Cuisine

Chinese dishes take longer to prepare than American dishes and this is especially true of North Chinese cuisine. To bring out its exquisite flavor, each dish is individually prepared while you wait. This cooking process requires special seasoning and timing, because nothing is pre-cooked and all dishes are served from the work. M.S.G. and other seasonings can vary according to your request. We ask you patience while waiting for your order to be prepared.

### Suggestions About Ordering

For the patron who is inexperienced in ordering Chinese food, the pre-set Harbin Dinner will offer an excellent first time exposure.

If you choose to order a la carte, usually a sufficient quantity of food for a party of two would be one small soup, one hot hors d'oeuvre, steamed rice and two dishes from the choice of entrees and dessert, if you choose. As your party increase in number, additional dishes should be added accordingly, usually one entree per person. If your party is large, to insure a sufficient quantity of a particular dish for the group,  $1\frac{1}{2}$  or double portions may be ordered.

We suggeste that you vary your choice of entrees, choosing from different categories: beef, chicken, fish, pork, shrimp, etc.; choosing some spicy hot and some bland dishes. Please do not hesitate to ask the assistance of the waitress or waiter when ordering. We thank you for your patronage and wish you good appetite.

Management

Many specialty items not listed on the menu are available. For your party of six or more, ask the waitress or waiter for suggestions for a delightful evening of delicious authentic North Chinese dining.

